

# Starters

**Garlic Bread (V)** 5.00

*Slivers of bread smothered in garlic, butter and herbs, then lightly toasted under the grill*

**Potato & Fresh Herb Rosti (G) (D)** 9.00

*With bacon layers and garnished with a fresh salad dressed in a balsamic vinaigrette*

**Crumbed Prawn Cutlets** 11.00

*with a garden fresh side salad and an Aioli dressing*

**Soup of the Day** 8.00

*Ask your waiter/ress for today's special, served with a wedge of garlic bread.*

**Dim Won Dum Lam** 12.00

*Steamed pork dim sims and chicken wontons, along with vegetarian and chicken lemongrass lanterns, accompanied by dipping sauces*

**Crumbed Scallops** 11.00

*with a garden fresh side salad and an Aioli dressing*

# Mains

## **Roast of the Day** 17.00

*Ask your waiter for today's choice, served with seasonal vegetables and potatoes of the day*

## **Chef's Chicken Curry** 19.00

*Tender chicken breast in an authentic styled eastern curry, accompanied with healthy Jasmine rice*

## **Scotch Fillet** 25.00

*250g of prime beef cooked to your liking and topped with either a creamy mushroom sauce, a peppered brandy sauce or garlic butter, accompanied with seasonal vegetables and potatoes of the day*

## **Pan Fried Fish of the day (G)** 23.00

*Set with a ginger, honey and lemon sauce then served with seasonal vegetables or a salad and polenta chips with a hint of rosemary and chili.*

## **Polo Fettuccine** 19.00

*Strips of smoky chicken tossed through a rich creamy sauce with lashings of bacon, onion and garlic all whilst being entwined in a myriad of tender fettuccine pastas'*

<b>Ham Steak</b>	18.00
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*Seared on the hot plate and garnished with pineapple and accompanied with either today's seasonal vegetables and potatoes of the day or a fresh salad dressed in a balsamic vinaigrette*

<b>Moroccan Chicken</b>	20.00
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*Succulent chicken breast baked in Moroccan spices and accompanied with either today's seasonal vegetables and potatoes of the day or a fresh salad dressed in a balsamic vinaigrette*

<b>The Stack (G) (V)</b>	16.00
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*Corn fritters stacked with aged cheese and accompanied with a fresh salad dressed in a balsamic vinaigrette*

## Extras

Bowl of today's fresh vegetables	6.00
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Large Fresh side salad	6.00
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Bacon	1.50
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Egg	1.50
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French Fries	2.50
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(G) GLUTEN FREE

(V) VEGETARIAN

(D) DAIRY FREE

# Desserts

**Cheesecake of the day** 6.50

*Ask your waiter/ress for today's mouth-watering flavour, accompanied with fresh fruit and whipped cream*

**Lemon Meringue Pie** 6.50

*On a passionfruit couli and served with fresh fruit and whipped cream*

**Ice cream Sundae** 5.50

*served with fresh fruit, whipped cream, dusted with icing sugar and topped with a topping of your choice – French Chocolate, Wildberries, Passionfruit, Irish Butterscotch or Caramel*

**Fruit filled Shortcake** 6.00

*Warmed and served on a fruity couli, accompanied with a scoop of creamy NZ vanilla ice cream and a dollop of whipped cream*

**Chocolate Brownie (G)** 5.50

*Soft and fudgery rich with dark chocolate chip pieces throughout, dusted with icing sugar*

*Add vanilla ice-cream for a \$1 more*

# Kids Menu

**Hot Dog and Chips** 5.50  
*Mini hotdogs and French fries with sauce and salad*

**Fish and Chips** 5.50  
*Children sized fish bites with French fries and a small salad*

**Chicken and Chips** 5.50  
*Chicken tenders with French fries and a small salad*

**Potato Rosti** 6.00  
*Covered with bacon bits and served with vegetables of the day*

**Mini Ham Steak** 8.00  
*Topped with pineapple and served with your choice of vegetables of the day or salad and fries*

**Corn Fritter** 6.00  
*Covered with bacon bits and served with a salad and fries*

# Beverages

## Red Wines

### Merlot

	Glass	Bottle
Corbans	5.00	20.00
Kopiko Bay	6.50	26.00

### Shiraz

Corbans	5.00	20.00
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### Pinot Noir

Kopiko Bay	6.50	26.00
The Ned	8.50	38.00

## White Wines

### Chardonnay

	Glass	Bottle
Corbans	5.00	20.00
Kopiko Bay	6.50	26.00
Oyster Bay	8.50	38.00

### Riesling

Corbans	5.00	20.00
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### Sauvignon Blanc

Corbans	5.00	20.00
Kopiko Bay	6.50	26.00
The Ned	8.50	38.00
Oyster Bay	8.50	38.00

### Pinot Gris

Corbans	5.00	20.00
Kopiko Bay	6.50	26.00
The Ned	8.50	38.00
Oyster Bay	8.50	38.00

### Low alc

Kopiko Bay	6.50	26.00
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<u>Bubbles</u>	<i>Bottle</i>
Lindauer Fraise (200ml)	9.00
Lindauer Brut (200ml)	
Lindauer Pinot Gris (200ml)	
Lindauer Sauvignon Blanc (200ml)	

Kopiko Bay	26.00
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<u>Draught</u>	Glass	Handle
Waikato	4.20	5.50
Lion Red		
Speights Gold Medal Ale		
DB Draught		
Tui Golden Larger		
Lion Brown		
DB Export Gold		
Tui		
Honestly Box Cider	4.20	5.50
Speights Mid Ale	3.80	5.00
Thomas Edison		
Amstel Light		

<u>Bottle</u>	
Corona	7.00
Heinken	5.50
Stella Artois	5.50
Steinlager Classic	5.20
Steinlager Pure	5.50
Export Citrus (lemon)	4.50
Export Citrus (grapefruit)	4.50
Export O.O%	4.50

# Bistro Menu

Fries – Bowl	2.50
Fries – Large Bowl	4.50
Spicy Wedges <i>(with bacon, cheese &amp; sour cream)</i> – Medium	6.00
Spicy Wedges <i>(with bacon, cheese &amp; sour cream)</i> – Large	10.00
Beef and Onion Sausage	2.00
Piece of Battered Fish	6.00
Seafood Platter	22.50

## Burgers

Beef	7.00
Lamb	7.00
Chicken	8.00
Fish	8.00
Citz	12.00
Vege	7.00
Bacon and Egg	7.00

## Pizza's

Meatlovers	10.00
Hawaiian	
Vegetarian	
Smoked Chicken & Bacon	

## Light Meals *(with salad)*

Crumbed Scallops	11.00
Crumbed Prawn Cutlets	11.00
Crumbed Mussels	11.00
Battered Fish and Chips	12.00